Art and science of espresso extraction

This class educates students on the key parameters of espresso extraction and methods to adjust these parameters to brew a balanced espresso.

Time:
One session, 4 hrs
Class type:
practical, hands on
# of people:
4-6 learners
Teacher:
Nora Smahelova
Price: 150 Eur.
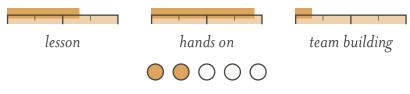
6 key characteristics

espresso, hands-on, brewing,
variable control, tasting, extraction

Class goal

Provide students with the foundational knowledge and skills to control the extraction process to produce the ideal espresso.

Class type

lesson   *hands on*   *team building*

difficulty level – introductory

Students will first learn the variables found in espresso extraction based on the given coffee. Students will then learn the chemistry behind these variables. Following the theoretical model of espresso brewing, they will learn the practical application of these variables, and how to control them to brew an ideal espresso. At same time they will learn how to objectively evaluate espresso based on quality.